



A Chef in Sayulita



2024 - 2025

ANTOJITOS MEXICANOS

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN



GENERAL MENU INFO

ANTOJITOS MEXICANOS, WHICH TRANSLATES TO "LITTLE CRAVINGS," ARE A CORNERSTONE OF MEXICAN STREET FOOD CULTURE. THESE DISHES, OFTEN SERVED AS APPETIZERS OR SNACKS, ARE SMALL YET FLAVORFUL BITES THAT OFFER A GLIMPSE INTO THE HEART OF MEXICO'S CULINARY TRADITIONS. EACH ANTOJITO IS PACKED WITH AUTHENTIC FLAVORS AND RICH TEXTURES THAT REFLECT MEXICO'S DIVERSE REGIONS.

IN MEXICO, FOOD IS MORE THAN SUSTENANCE—IT'S A WAY OF CONNECTING WITH FAMILY, FRIENDS, AND CULTURE. IT'S ABOUT GATHERING AROUND THE TABLE, SHARING STORIES, AND CELEBRATING LIFE'S SIMPLE PLEASURES. BY OFFERING THIS ANTOJITOS MEXICANOS MENU, WE AIM TO PRESERVE AND SHARE THESE BELOVED RECIPES THAT HAVE BEEN PASSED DOWN THROUGH GENERATIONS. THESE DISHES NOT ONLY SATISFY YOUR CRAVINGS, BUT THEY ALSO TELL THE STORY OF MEXICO'S HISTORY, ITS VIBRANT INGREDIENTS, AND THE PASSION BEHIND EACH RECIPE.

YOU'LL BE ABLE TO ENJOY THESE DELICACIES IN THE COMFORT OF YOUR OWN HOME, ALLOWING YOU AND YOUR GUESTS TO RELAX AND FULLY SAVOR EACH BITE. IT'S AN OPPORTUNITY TO HAVE MEXICO COME TO YOU, WITH A TAILORED AND PERSONALIZED SERVICE THAT ENHANCES THE ENJOYMENT OF EVERY DISH.

THIS MENU IS PERFECT FOR LARGE GATHERINGS. IT'S ALSO IDEAL FOR ADVENTUROUS EATERS WHO WANT TO EXPLORE AND EXPERIENCE THE VARIETY AND DEPTH OF MEXICAN CUISINE IN A WAY THAT'S FRESH AND AUTHENTIC. OUR ANTOJITOS WILL PROVIDE A TASTE TOUR OF MEXICO'S RICH CULINARY HERITAGE.

LET US CREATE AN UNFORGETTABLE DINING EXPERIENCE FOR YOU AND YOUR GUESTS, WHERE TRADITION AND FLAVOR COME TOGETHER IN EACH CAREFULLY CRAFTED DISH. BOOK A PRIVATE CHEF TODAY TO ENJOY THESE DELICIOUS MEXICAN SPECIALTIES, IDEAL FOR MAKING ANY OCCASION TRULY MEMORABLE.

WE WILL BE HAPPY TO SEE YOU SOON IN PARADISE!



OPTIONS

FLAUTAS DE PAPA

CRISPY ROLLED TACOS FILLED WITH MASHED POTATOES,
SERVED WITH GUACAMOLE, CREMA, AND SALSA ROJA.

QUESADILLAS DE CHAMPIÑONES

SOFT CORN TORTILLAS FILLED WITH SAUTÉED
MUSHROOMS, MELTED OAXACA CHEESE, AND EPAZOTE,
SERVED WITH SALSA ROJA.

MINI SOPECITOS

HAND-PRESSED MINI MASA BOATS TOPPED WITH REFRIED
BEANS, CRUMBLLED QUESO FRESCO, CREMA, SHREDDED
LETTUCE, AND YOUR CHOICE OF SALSA ROJA OR VERDE.
OPTIONAL TOPPINGS: CHORIZO, SHREDDED CHICKEN, OR
NOPALES FOR A VEGAN OPTION.

GUACAMOLE AND TOTOPOS

FRESH AVOCADO DIP PREPARED WITH LIME, CILANTRO,
AND DICED ONIONS, SERVED WITH CRISPY TOTOPOS
(TORTILLA CHIPS) SEASONED WITH SEA SALT AND LIME.

GORDITAS DE CHORIZO Y PAPAS

CORN DOUGH POCKETS STUFFED WITH SPICY CHORIZO
AND POTATOES, SERVED WITH SALSA ROJA.

TOSTADAS DE TINGA DE POLLO

CRISPY CORN TORTILLAS TOPPED WITH SHREDDED
CHICKEN IN A SMOKY CHIPOTLE SAUCE, REFRIED BEANS,
LETTUCE, CREMA, AVOCADO, AND CRUMBLLED QUESO
FRESCO.



ENCHILADAS ROJAS DE POLLO
CORN TORTILLAS FILLED WITH SHREDDED CHICKEN, BATHED IN A
RICH RED CHILI SAUCE, AND TOPPED WITH CREMA, CHEESE,
AND ONIONS.

CHILES RELLENOS
POBLANO PEPPERS STUFFED WITH CHEESE OR PICADILLO
(GROUND BEEF WITH VEGETABLES), BATTERED AND FRIED,
SERVED WITH TOMATO SAUCE AND RICE ON THE SIDE.

POZOLE ROJO
HEARTY HOMINY STEW MADE WITH PORK, GUAJILLO CHILES, AND
A BLEND OF SPICES, SERVED WITH A VARIETY OF TOPPINGS
LIKE SHREDDED LETTUCE, RADISHES, OREGANO, AND LIME.

FAJITAS MIXTAS
GRILLED CHICKEN, BEEF OR SHRIMP SERVED SIZZLING WITH
SAUTÉED BELL PEPPERS AND ONIONS, ACCOMPANIED BY
TORTILLAS, GUACAMOLE, AND SALSA.

MOLE POBLANO CON POLLO
TENDER CHICKEN SMOTHERED IN A RICH, COMPLEX MOLE
POBLANO SAUCE, MADE FROM CHILIES, CHOCOLATE, AND
SPICES, SERVED WITH RICE AND TORTILLAS.

ENCHILADAS POTOSINAS
SMALL, SLIGHTLY SPICY RED CORN TORTILLAS FILLED WITH
REFRIED BEANS AND CHEESE, SERVED WITH LETTUCE, CREMA,
AND SALSA ROJA, ACCOMPANIED BY GRILLED CECINA (SALTED
BEEF) OR CHORIZO.

SOPES DE CHORIZO CON PAPA
THICK MASA ROUNDS TOPPED WITH REFRIED BEANS, CHORIZO
AND POTATO MIX, LETTUCE, CREMA, SALSA VERDE, AND
CRUMBLED QUESO FRESCO.




BURRITOS DE CARNE ASADA
LARGE FLOUR TORTILLAS FILLED WITH GRILLED STEAK, RICE,
REFRIED BEANS, CHEESE, ONIONS, CILANTRO, AND
AVOCADO, WRAPPED AND GRILLED TO PERFECTION.

BURRITOS DE FRIJOL Y QUESO (VEGETARIAN)
FLOUR TORTILLAS STUFFED WITH REFRIED BEANS, MEXICAN
RICE, MELTED CHEESE, PICO DE GALLO, AND GRILLED UNTIL
CRISPY, SERVED WITH A SIDE OF GUACAMOLE.

HUARACHES DE CARNE AL PASTOR
THICK OVAL MASA BASE TOPPED WITH REFRIED BEANS,
MARINATED PORK AL PASTOR, GRILLED PINEAPPLE, ONIONS,
CILANTRO, AND A DRIZZLE OF SALSA VERDE.

TOSTADAS DE ATÚN AL PASTOR
FRESH, MARINATED TUNA IN PASTOR-STYLE SEASONING
SERVED ON CRISPY TOSTADAS WITH PINEAPPLE, ONIONS,
CILANTRO, AND AVOCADO, WITH A DRIZZLE OF SALSA VERDE.





DESSERT

CHURROS CON AZÚCAR Y CANELA

CRISPY FRIED DOUGH ROLLED IN CINNAMON SUGAR, SERVED WITH CHOCOLATE OR CAJETA (CARAMEL) DIPPING SAUCE.

FLAN NAPOLITANO

A RICH AND CREAMY BAKED CUSTARD TOPPED WITH A GOLDEN CARAMEL SAUCE, SERVED IN INDIVIDUAL PORTIONS FOR EASY SERVING.

ARROZ CON LECHE

CREAMY RICE PUDDING COOKED WITH MILK, CINNAMON, AND SUGAR, TOPPED WITH A SPRINKLE OF CINNAMON POWDER.

FRESAS CON CREMA

FRESH FROZEN STRAWBERRIES MIXED WITH A SWEETENED CREAM MADE FROM TRES LECHE MIX, SERVED CHILLED.
VEGAN OPTION WITH COCONUT MILK

DULCE DE LECHE CHEESECAKE

NO-BAKE CHEESECAKE TOPPED WITH A DRIZZLE OF DULCE DE LECHE.

CARLOTA DE LIMÓN

LIME DESSERT MADE WITH LAYERS OF COOKIES SOAKED IN A TANGY LIME AND CONDENSED MILK MIXTURE, CHILLED BEFORE SERVING.

PLÁTANOS FRITOS CON CREMA Y MIEL

FRIED PLANTAINS DRIZZLED WITH MEXICAN CREMA AND HONEY.